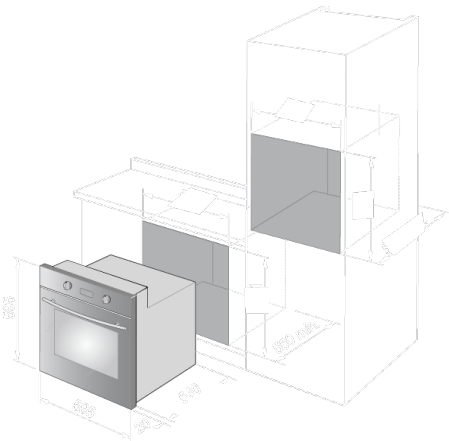
Made in Italy

Professional Line

PPA 8 X

60 cm built in oven
Stainless steel design
Electric pyrolytic oven Class A (8 functions):
interior light, defrost, bake, fan oven, grill,
grill with rotisserie, upper heating element and grill,
pyrolytic cleaning
Electronic programmer (start/end of cooking)
Cooling fan motor
Easy removable door
Removable inner door glass
Easy clean enamel
Single fulcrum door hinges
Temperature controlled by thermostat
Safety thermostat
Accessories: 2 shelves, 1 tray, rotisserie kit
Dimensions: H. 594 mm x W. 594 mm



FEATURES

CLASSE A

Energy rating
De'Longhi cookers have been designed with special care for low Energy consumption. Innovative technologies and insulations allowed Energy consumption performances among the lowest available in the market.

FORNO PRINCIPALE

OVEN LIGHT
The light within the cavity allows to see and check food cooking

TRADITIONAL COOKING
The heat coming from the top and bottom heating elements makes this function ideal for cooking pizzas, cakes, roast of any type and greasy meats like duck and goose.

GRILL
Ideal for browning and grilling food that needs high temperatures on surfaces like veal and beef steaks, filet, hamburger and all vegetables.

DEFROSTING
Using the fan function only spreads air uniformly and evenly throughtout the cavity to defrost quickly frozen food.

	FAN COOKING MODE Combining fan and circular heating element allows to cook different foods on different levels without mixing odours and tastes. This function is particularly suitable for foods needing to be well cooked inside and softly outside.
	GRILL AND ROTISSERIE Use rotisserie together with grill function to obtain an uniform grilling all over the food surface.
	Pirolitico La pirolisi è un processo di pulizia automatica del forno durante la quale il forno raggiunge un’elevata temperatura che incenerisce i grassi e lo sporco residuo.
	DOPPIO GRILL